



**Makes 3 cups nice cream +
1½ cups granola**
Preparation Time: 25 minutes
Cook Time: 25 minutes

INGREDIENTS:

1 cup rolled oats
¼ cup coarsely chopped pecans
3 tablespoons pure maple syrup
1 tablespoon flaxseed meal
2 teaspoons pure vanilla extract
Pinch of fine sea salt
2 cups pink grapefruit supremes
2 cups strawberries, hulled
¼ to ½ cup unsweetened,
unflavored plant-based milk

Grapefruit Nice Cream with Maple- Pecan Skillet Granola

This pretty-in-pink nice cream gets its rosy hue from [grapefruit](#) and strawberries to create a decadent dessert that's equal parts creamy and refreshing. A homemade maple-pecan granola adds delicious crunch to the frosty treat and transforms this simple recipe into an eye-catching way to end the evening. Feel free to add a dollop of [Aquafaba Whipped Cream](#) to make this dessert extra fancy!

For more fruity nice cream recipes, check out these tasty ideas:

- [Caramelized Pineapple Nice Cream](#)
- [Mint and Blueberry Nice Cream](#)
- [Strawberry-Chocolate Ice Cream](#)
- [Cherry-Almond Nice Cream](#)

By Ellen Boeke

- 1 In a large skillet cook oats and pecans over medium 3 to 4 minutes or until toasted, stirring occasionally. Stir in 2 tablespoons of the maple syrup, the flaxseed meal, and ½ teaspoon of the vanilla. Cook 2 to 3 minutes more or until well coated and golden brown, stirring constantly. Spread on foil; sprinkle with a pinch of salt. Let cool. If necessary, break into clusters.
- 2 In a food processor or high-speed blender combine grapefruit supremes, strawberries, ¼ cup milk, the remaining 1 tablespoon maple syrup, and the remaining 1½ teaspoons vanilla. Cover and process until smooth, stopping and scraping sides of container as needed and adding milk as needed to make creamy.
- 3 Transfer to a 2-quart baking dish. Cover; freeze 4 hours or until firm. Break up mixture with a fork; place in food processor half at a time. Process 30 seconds or until smooth. Transfer to a freezer container. Cover and freeze 6 to 8 hours or until firm. (Or freeze mixture in a 1½- to 2-quart ice cream maker according to manufacturer's directions. Transfer to a freezer container and freeze 2 to 4 hours.) Let stand at room temperature 5 minutes before serving. Serve topped with granola.